

THE Davis Digest

A Publication for Davis County Food Establishments

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Health 411: Cutting Surfaces

Cutting boards play an important role in daily kitchen operations, and as a result, they also play a role in food safety. The general care and hygiene of your cutting surfaces have a direct impact on cross-contamination. For example, cutting surfaces used for multiple tasks, like preparation of raw animal foods or raw produce and ready-to-eat products, must be cleaned and sanitized between food type changes. However, regardless of the task it's being used for, a cutting surface with deep grooves or cuts can no longer be effectively sanitized, and that poses a cross-contamination and foodborne illness risk. To keep your boards safe and operational, check out **Health 411** for more tips!

"Health 411--
What is your emergency?"

"What can I do with a
worn out cutting board?"



REPLACE

Before you throw away your cutting surface, try refinishing it. You can use a sander, a cutting board scraper, or hire a professional.

Replace cutting surfaces when they begin to warp or crack. Be aware that excessive refinishing can cause both to occur.

"Do you have any other
cutting board tips?"



REFINISH

Make sure you sanitize your time/temperature control for safety (TCS) food contact surfaces every 4 hours.

Are you using raw animal foods and ready-to-eat foods on the same board? Don't forget to sanitize between food types!

Wood cutting boards are okay, as long as you chose hardwood closed grain wood types like maple, birch, and cherry, and refinish them when they become worn out.



REPLACE

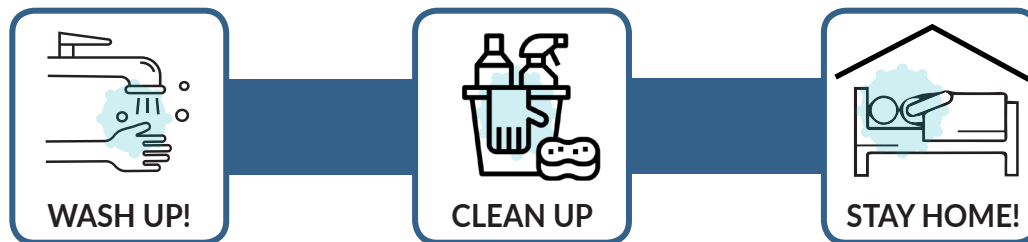
NOROVIRUS

Norovirus, also known as the “winter vomiting bug”, is the most common cause of gastrointestinal illness in the United States. While norovirus is active year-round, it is most prevalent during the winter months. Norovirus flourishes in confined areas, such as restaurants, childcare facilities, nursing homes, and cruise ships. According to the Centers for Disease Control and Prevention, 58% of foodborne illness outbreaks in the United States are caused by norovirus. To protect your establishment, employees, and customers from norovirus, implement strong employee hygiene practices, handwashing procedures, and regimented cleaning schedules.

SYMPTOMS



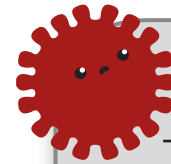
PREVENTION



Vigorously rub hands together with warm water and soap, for at least twenty (20) seconds.

Use a chlorine bleach based cleaner. 1000 parts per million for non-porous surfaces.

Stay home from work if you have signs and symptoms of norovirus, such as vomiting or diarrhea.



Fast Facts about Norovirus

- 1 What is norovirus?**
Norovirus is a viral disease and it is the most common cause of diarrhea and vomiting.
- 2 Is it contagious?**
Norovirus is very contagious and it spreads by infected people, food, and water.
- 3 Where do outbreaks occur?**
Norovirus outbreaks occur most commonly in healthcare facilities, restaurants & catered events, schools & child-care centers.
- 4 How do I get it?**
Consuming contaminated food/liquids. Touching mouth/face after contact with contaminated surfaces or people. Direct contact with a sick person's vomit or feces.
- 5 I have norovirus, how long can I spread it?**
Norovirus is most commonly spread up to 3 days after you begin to feel better. Some people have spread norovirus up to 2 weeks after recovery!

Hepatitis A Vaccination Incentive

Davis County Health Department is offering a \$5 Walmart gift card to food workers who receive their hepatitis A vaccine. The vaccine is available through many primary care physicians, pharmacies, and the Davis County Health Department Immunization Clinics (see table below for locations and hours).

For individuals who are insured, the vaccine may be administered and billed to your health insurance. Call your insurance company to verify coverage and your out-of-pocket cost for this immunization. A self-pay option is also available at the Davis County Health Department Immunizations Clinics for \$67.00.

To receive the incentive, simply bring a copy of your current food handler card and proof of your recent vaccine to the second floor of the Davis County Health Department. If you have questions, please contact Caitlin Pratt at 801-525-5204 or cpratt@co.davis.ut.us.

Davis County Immunization Clinics

Locations:	Days & Hours of Operation:
Clearfield Clinic 22 South State Street, Clearfield UT 84015	Monday, Tuesday, and Friday 8:00 a.m. - 12:00 p.m. and 1:00 p.m. - 5:00 p.m.
Bountiful Clinic 596 West 750 South, Bountiful UT 84010	Wednesday and Thursday 8:00 a.m. - 12:00 p.m. and 1:00 p.m. - 5:00 p.m.